



PRODUCT TECHNICAL SPECIFICATIONS  
FOOD PREPARATION  
WITH RICE, CRUSTACEANS AND  
VEGETABLES  
FROZEN PRODUCT

**LA TOKYO 4 PCS**

REV.9 02/2023



## 1. Brief description of the product

Tokyo is a typical preparation of Japanese cuisine.  
This dish is versatile, healthy and light.

The product must be regenerated:

if from the freezer in the microwave for 6 minutes at 500 watts

if from the refrigerator (after 12 hours) in the microwave for 2 min at 700 watts

\*see Bowl discovery attachment

## 2. General characteristics

Trading name	La Tokyo
Legal name	Food preparation based on rice, crustaceans and vegetables
Product code	BTK5533
EAN13 CF	8056234891176
EAN13CT	8056234891251
Selling unit	La Tokyo - g 280 4 PCS/CT
Fixed net weight	280g
Primary shelf life	18 months
Shelf life remaining on delivery	9 months
Secondary shelf life	24 hours after thawing

## 3. Ingredients

Rice (Parboiled rice, water) (57%), Cooked boreal *shrimp* (*Pandalus borealis* Origin: Vietnam/China/Thailand/Indonesia/Brazil/Ecuador/Bangladesh, water) (16%), kimchi sauce [water, sugar, salt, chilli pepper 6.5%, chilli paste 6.1% (chili pepper, salt, rice), apple, cane vinegar, garlic, sauce *soy* (water, salt, *soy*, *wheat*), flavor enhancer: E621, E627, E631, seaweed extract, ginger, antioxidant E270, fish extract, thickener E415), *Hondashi* [salt, flavor enhancers: E621, E635, glucose (*contains gluten*)], Dried *tuna*, *Tuna* powder, yeast extract, Shiitake mushroom powder, seaweed powder], *Soy* sauce (water, salt, *soy*, *wheat*), Cabbage and carrots (in varying proportions), sunflower oil, salt.

(Ingredients listed with all optional information. The label on the product shows only the mandatory information).



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#### 4. Organoleptic characteristics

Organoleptic characteristics	
Shape	Typical of the preparation of a first course
Taste	Typical of its components, round, slightly spicy
Color	Typical of its components, brilliant
Odor	Typical of fish
Consistency	Non-fibrous, soft and compact

#### 5. Allergens

Allergens (Reg. CE 1169/2011 e s.m.i.)	Present		Absent
	As ingredient	As contaminant	
<b>CEREALS</b> containing gluten (wheat, rye, barley, oats, spelled, kamut or hybridised strains) and derived products	X		
<b>CRUSTACEANS</b> and derived products	X		
<b>EGGS</b> and derived products		X	
<b>FISH</b> and derived products	X		
<b>PEANUTS</b> and peanut-derived products			X
<b>SOY</b> and derived products	X		
<b>MILK</b> and derived products		X	
<b>NUTS</b> (almonds, hazelnuts, pistachios, walnuts, agachus, pecans, Brazil, Queensland) and derived products			X
<b>CELERY</b> and derived products			X
<b>MUSTARD</b> and derived products			X
<b>SESAME SEEDS</b> and derived products		X	
<b>SULFUR DIOXIDE</b> and sulphites		X	
<b>LUPINS</b> and derived products			X
<b>MOLLUSCS</b> and derived products		X	

<b>Allergens present as ingredients</b>	Cereals containing gluten, crustaceans, fish, soy.
<b>Allergens present as contaminants</b>	Eggs, Milk, Sesame, sulfur dioxide and sulphites, Molluscs.
<b>Allergens absent</b>	Peanuts, Nuts, Celery, Mustard, Lupins.



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## 6. Nutritional information per 100 g of product

Energy	555 kJ	133 kcal
Fats	12 g	
Of which saturated	1,7 g	
Carbohtdrates	2,26 g	
Of which sugars	0,44 g	
Fibers	0,51 g	
Protein	4,13 g	
Salt	2 g	

## 7. Chemical-physical and microbiological characteristics

microbiological characteristics		
Parameter	Value	Reference
Total battery charge	$<10^5$ ufc/g	
Enterobacteriaceae	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Escherichia coli	$\leq 10$ ufc/g	CeIRSA Guidelines 2017
Staphylococci coag. pos.	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Bacillus cereus presumed	$\leq 10^2$ ufc/g	CeIRSA Guidelines 2017
Clostridium perfringens	$\leq 10$ ufc/g	CeIRSA Guidelines 2017
Salmonella spp.	Assente/25 g	Law 283/1962, art.5 of the Criminal Code art. 444
Listeria monocytogenes	Assente/25 g	EC Reg. 2073/2005 and subsequent amendments



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#### Chemical-physical characteristics

Pesticide residues	Reg. 396/05 e s.m.i.
Heavy metals	Reg. 1881/06 e s.m.i.
GMOs	Reg. 1829/03 e s.m.i.

#### 8. Additional Informations

Method of conservation	Store in the freezer -18°C
Mode of transport	Means of transport refrigerated at -18°C
Mode of consumption	* see attached bowl discovery
Lot coding	Last digit of the current year followed by the Julian calendar

#### 9. Packing and logistics informations

Primary packaging: Cardboard tray suitable for contact with food (La Bowl)

Secondary packing: Cardboard box

Net weight per carton: 1.12 Kg (4x280g)

Cartons per pallet:204

Net weight per pallet: 228.48 Kg

#### 10. Legislative references

The Company works and operates in compliance with the Community Regulations contained in the Hygiene Package Reg.

852/2004 and 853/2004 and their related regulations on hygiene and control measures for food products. The company has adopted a risk analysis and critical point control system (HACCP), with the identification of the critical phases for safety and consumer protection.

The internal traceability system, according to Reg. 178/2002 and subsequent updates, guarantees the traceability of all the products marketed and the effectiveness of this system is verified at least annually.



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## 11. Corporate data

Company name	Yuzu srl
Registered office	Via Giusti 8, 47833 Morciano di Romagna (RN), Italy
Manufacturing plant	Via Giusti 8, 47833 Morciano di Romagna (RN), Italy
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